

Herb Stuffed Flank Steak

**1/3 cup chopped onion
2 tablespoons butter or margarine
2 hard cooked eggs chopped
1 cup dairy sour cream
2 cups herb seasoned croutons
1/2 cup hot water
1 beaten egg
1 pound flank steak
2 tablespoons hot fat**

Cook onion in butter or margarine till tender.

**Stir and chopped eggs, 1/4 cup of sour cream, croutons, water and beaten egg.
Pound steak to thin rectangle. Spread stuffing over meat, roll up from wide edge.**

Skewer securely, Brown in hot fat.

**Add 1/2 cup water cover simmer till tender about 1-1/2 hours remove meat.
Add water to drippings to make 1/2 cup, stir in remaining sour cream. Heat just to
Boiling.**

Pass with meat. Makes 4 servings.

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